

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. Canceled)
2. (Canceled)
3. (Canceled)
4. (Canceled)
5. (Canceled)
6. (Canceled)
7. (Currently amended) A substitute human milk fat composition comprising a blend of at least 25% of the edible concentrate fat base composition of claim 23 [[1]] with up to 75% of at least one vegetable oil.
8. (Currently amended) The substitute human milk fat composition of claim 7, wherein said vegetable oil is any one of selected from the group consisting of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil, and rapeseed oil and mixtures thereof.
9. (Previously presented) An infant formula comprising the substitute human milk fat composition of claim 7.
10. (Previously presented) An infant formula comprising at least one protein component and at least one fat component, wherein said fat component is the substitute human milk fat composition of claim 7, further comprising at least one of a vitamin, a mineral, a nucleotide, an amino acid and a carbohydrate.
11. (Currently amended) A process for the preparation of the edible concentrate fat base composition of claim 23 [[1]], comprising the steps of:

- (a) reacting a palmitic acid rich oil with unsaturated fatty acids in the presence of an insoluble catalyst;
  - (b) removing the catalyst;
  - (c) distilling excess free fatty acids
  - (d) bleaching the oil; and
  - (e) deodorizing ~~deodorization~~ of the product of step (d).
12. (Previously presented) The process of claim 11, further comprising a step of fractionation preceding the deodorization step (e).
13. (Currently amended) A process for the preparation of ~~the~~ a substitute human milk fat composition of ~~claim~~ 7, comprising admixing ~~said~~ a vegetable oil selected from the group consisting of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil, and rapeseed oil and mixtures thereof with the ~~edible concentrate~~ fat base composition of claim 23 [[1]].
14. (Currently amended) ~~The A process of preparing a fat base composition for incorporation as a substitute human milk fat composition into an infant formulae edible concentrate of claim 1, for use in the preparation of a substitute human milk fat composition for infant formulae, blended comprising the step of blending the fat based composition of claim 23 with up to 75% of at least one a vegetable oil selected from the group consisting of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil, and rapeseed oil and mixtures thereof.~~
15. (Currently amended) ~~The substitute human milk fat composition of claim 7 for use in A process for the preparation of an infant formula, comprising blending the fat based composition of claim 23 with up to 75% of a vegetable oil selected from the group consisting of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil, and rapeseed oil and mixtures thereof; mixed with at least one protein component and at least one of carbohydrates, vitamins and minerals.~~
16. (Canceled)
17. (Canceled)

18. (Currently amended) The process of claim 11, wherein said unsaturated fatty acids in step (a) principally include oleic acid.
19. (Currently amended) A substitute milk fat composition according to claim 7 wherein said blend comprises from 25% to 50% of the ~~concentrate~~ fat base composition mixture of claim 1 mixed with from 50% to 75% of at least one vegetable oil.
20. (Canceled)
21. (Canceled)
22. (Canceled)
23. (New) An edible enzymatically-prepared vegetable fat base composition; said composition comprising over 90% of a mixture of triglycerides in which mixture the total palmitic acid residues content is not more than 38% w/w of the total fatty acid residues of said triglycerides; from about 62% to about 70% of the total palmitic acid residues of said triglycerides are attached at the sn-2 position of the glycerol backbone of said triglycerides; at least 60% w/w of the fatty acid residues attached at the sn-2 position of the glycerol backbone of said triglycerides are palmitic acid residues; at least 70% w/w of the fatty acid residues attached at the sn-1 and sn-3 positions of the glycerol backbone of said triglycerides are unsaturated fatty acid residues; from about 6-17% w/w of the unsaturated fatty acid residues at the sn-1 and sn-3 positions of said triglycerides are linoleic acid residues; and from about 40-60% w/w of the unsaturated fatty acid residues at the sn-1 and sn-3 positions of said triglycerides are oleic acid residues.
24. (New) The enzymatically-derived vegetable fat composition according to claim 23 wherein said triglycerides content of palmitic fatty acid residues is about 32% w/w, said triglycerides content of oleic fatty acid residues is about 54% w/w, said triglycerides content of linoleic fatty acid residues is about 8% w/w and said triglycerides content of stearic fatty acid residues is about 4% w/w.